



FURNACE

RESTAURANT • BAR

• BREADS •

GARLIC BREAD † GLUTEN FREE 12 | 10

Oven baked pizza bread dressed with garlic oil and fresh parsley, served hot with garlic and herb butter

PIZZA BREAD † GLUTEN FREE 16 | 14

Your choice of parmesan OR sun-dried tomato and sea salt - served with house made dips

• ENTREES •

PÂTÉ † 15

Homemade chicken, mushroom and Drambuie pâté served with lightly toasted ciabatta and caramelised onion relish

CALAMARI 16

Crispy fried salt and pepper calamari with fresh cucumber, bean sprout and spring onion pickle, black sesame and aioli

SWEETCORN ARANCINI 16

Served with chipotle aioli, smoked mascarpone and parmesan crisp

SMOKED KAHAWAI CROQUETTES 17

NZ Kahawai, potato mash and béchamel in a fried golden crumb served with black garlic aioli, baby cos and cress salad

WARATAH FARMS PORK BELLY † 17

Crispy skin confit pork belly, served with apple purée, pickled carrot, cashew dukkah and cress

• SALADS •

GRILLED BEEF SALAD * 27

Slow cooked and lightly grilled beef served with crispy potatoes and roasted pumpkin, caramelised onion relish, Kalamata olives, salad leaves and a sticky mustard dressing

WARM SMOKED SALMON SALAD ° * 28

Classic Italian style panzanella salad with fresh jersey mozzarella, tomato, cucumber, roasted peppers, capers, croutons and a red wine vinaigrette

• PASTA •

AGLIO OLIO * ADD CHICKEN 27 | 21

Fresh spaghetti flavoured with garlic, parsley, chilli and olive oil finished with parmesan

BACON & MUSHROOM CARBONARA * ADD CHICKEN 30 | 24

Fettuccine pasta with mushrooms and bacon in a white wine and cream sauce

FURNACE SIGNATURE ITALIAN MEATBALLS 29

Served with fresh egg spaghetti, in a rich Napoli tomato sauce and shaved parmesan

PULLED PORK & BABY SPINACH CANNELLONI 31

Slow cooked pork shoulder wrapped in fresh pasta with Napoli sauce and shaved parmesan



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• MAINS •

FREE RANGE CHICKEN BREAST † 34

Stuffed with mozzarella and prosciutto, served with roasted cauliflower and patatas bravas, seasonal greens and a bell pepper mayonnaise

TRIO OF PORK † 36

Bacon wrapped pork fillet stuffed with caramelised apple and sage, pulled pork croquette, roasted root vegetables and creamy mash

TREACLE CURED BEEF CHEEK † 35

Served with bacon, mushrooms and pearl onions, creamy potato mash, blue cheese and madeira jus

LINE CAUGHT MARKET FISH † 36

With smoked chorizo and crushed new potatoes, a fennel, coriander and red onion salad, lime and mustard aioli

SLOW COOKED STEAK † 38

240 gram scotch fillet, served with slender stem broccoli, crisp pancetta, truffle potato mash, and a braised oxtail and caramelised onion jus

PAN ROASTED LAMB RUMP † 36

Slow roasted lamb rump served pink, with golden roasted root vegetables, creamy potato mash and jus

• SIDES •

Steamed seasonal greens with garlic butter and olive oil 7

Beef fat hand cut fries with aioli * 8

Baby Caprese salad, tomato, mozzarella, basil 8

Creamy potato mash, truffle oil 7

• PIZZAS •

MEDIUM 21 | LARGE 28 | GLUTEN FREE 30

BRIMSTONE † ◦ *

Crispy bacon, salami, pepperoni, chorizo, BBQ sauce and tomato

FURNACE † ◦ *

Chicken, bacon, onions, capsicum, jalapeños and sweet chilli sauce

CLASSIC † ◦ *

Roasted chicken, cranberry and brie

SOUTHERNER † ◦ *

Lamb, rosemary roasted potatoes, kumara, pumpkin and mint sauce

ITALIAN † ◦ *

Pepperoni, salami, mushrooms, tomato, basil and sliced olives

TEXAN † ◦ *

Chicken breast, bacon, caramelised onion and BBQ sauce

CANTERBURY PLAINS † ◦ *

Olives, pumpkin, kumara, mushrooms, onions, capsicum and tomato

PORK † ◦ *

Pulled pork and crisp pork belly bits, mozzarella, pine nuts, tomato and apple syrup
